

Western
FESTIVAL & EXPO
Celebrating Western Heritage
BBQ COOKOFF
April 29-May 2

BBQ Cook-Off Rules & Guidelines

CATEGORIES

The Western Festival & Expo BBQ Cook-Off will include three (3) categories; each team must cook all three to be eligible to win Grand/Reserve Champion. The categories are Beef Brisket, Chicken, and Pork Spare Ribs. Each team also has the option to enter the bean and pie contest.

COOKED ON-SITE

All meats must be cooked on-site without precooking or pre-marinating. A team or cook must have their meat inspected before cooking or preparing to cook. (See schedule of events). Only after official inspection can the meat be marinated, rubbed, etc., as the cook wishes. All meat must remain on team's site after inspection and ready for turn-in.

SANITATION

Cooks are to prepare and cook meat in a sanitary manner. Cooking conditions are subject to inspection by the judging committee and local health department. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. All meat must be kept at a temperature of 140°F or higher while cooking or being held after cooking and be kept at 40°F or lower before cooking. A hand washing station (bleach and water) must be on site. All cooking areas must be maintained in a neat and orderly manner and left as they found it.

COOK'S MEETING

At least one member, including the person listed as Chief Cook, must attend the mandatory Cook's Meeting. Turn-in boxes will be distributed and questions will be answered at this time. (See Schedule of Events.)

BLIND NUMBER SYSTEM

A blind judging system will be used. Each team will be issued trays with name. However, this will be made confidential before being submitted to the judging area. Scores will be available following awards.

JUDGING TRAY/JUDGING TRAY CONTENTS

Styrofoam trays furnished (9"X9") given to cooks at meeting. Sauce, if preferred, must be served on the meat — no pooling allowed — NO garnishes or condiments allowed in turn-in box.

Chicken: A minimum of one showpiece for each category plus 13 samples (bite size).

Beef Brisket: At least seven slices of beef brisket must be served in the container provided. No chopped or pulled brisket.

Pork Spare Ribs: At least 13 individual ribs (or more) must be placed in the container. No country-style ribs; rib must have bone.

Beans: Must be turned into the judging area in the designated Styrofoam cups provided.

Pie: At least 6 individual slices/pieces (small).

TURN-IN TIMES

A turn-in window of 5 minutes before and 5 minutes after the set turn-in time will be recognized. Judging trays presented before or after the turn-in window will not be accepted. (See Schedule of Events for turn-in times.)

JUDGING CRITERIA

Individual scores will be given for Appearance, Taste and Tenderness.

DEADLINE

All registration forms, with appropriate entry fee, must be delivered to the following address on or before Friday, April 16, 2010.

GENERAL RULE

Above all else, have fun! This is what the Sport of Barbecue is all about!



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